

A la carte - Bouchon De Rossi - Christmas menu 2019

Soupe de jour

Escargot Bourguignon  
snails in garlic butter

Langoustine Thermidor  
king prawn tails with mushroom & lobster sauce, topped with cheese

Penclawdd Cockles  
in garlic butter & white wine

Scampí Meuniere  
pan-fried scampí with white wine, butter and lemon

Charcuterie Plate  
cured meat, pate, gerkins & fresh leaves

Moules Farcies Bourguignon  
saute mussels with a fresh herb, garlic & citrus dressing

Courgette Fritas  
with an olivade dip

King Prawn Tails Provençal  
with white wine, garlic, mushroom & tomato sauce

King Prawn Tails  
with white wine & garlic

Melon with Crispy Ham  
with a salad & mint dressing

Homemade Chicken Liver Pate  
with madiera & melba toast

Goats Cheese Salad  
with a house dressing

Note - none of the above is made in a nut free environment.

Please inform a member of staff of any allergies when ordering and introduce yourself on arrival thank you.

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Plats

Rack of Lamb  
Red wine & Rosemary Reduction

Wild Sea Bass Fillet  
Tiger Prawn, fresh tomato & white bean veloute

Veal Chop  
girolle mushroom, Madiera & cream

Chicken Fillet Stuffed with prawns,  
prociutto & creamy garlic sauce

Tournados Foresterie  
Fillet Steak served with a Madeira, Bacon, Onion & mushroom Sauce

Tournedos au Poivre  
Fillet Steak served with a brandy cream & cracked black pepper sauce

Salmon Fillet, mussels, mushroom & chive veloute

Mediterranean Vegetable Crepe  
topped with a cream sauce & cheese

Stuffed Vegetables of the house  
stuffing of fete, sun-dried tomatoes, olives with a white wine, tomato & basil sauce

Choice of our Home-Made Desserts

3 course  
£34.70

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